Paris, October 20.

## HOME AND SOCIETY.

CHAT OF THE SEASON.

THE WORLDLY LIFE-A WOMAN'S AGE.

There are people who regard a society life as embodying the froth of existence—not exactly harmful, but certainly frivolous, and not maintaining the ingrest ainlis. While this is, in a measure, true, in that people who live for amusement more or less are apt to be selfish and narrow, still it is nevertheless a fact that more good can be done by conscientious living in the world than by a withdrawal from its temptations and asso-ciations. A young girl leading a kindly, unselfish life among her fellows, a young man with strong principles, a matron charitable in word and deed, and a Christian gentleman who is at the same time a man of the world, living up to his standard of lignity and honor, will leaven society to a very large extent, and do far more good than if they withdrew entirely from worldly connections. One recalls the typical lives of a prominent man and his wife-two fine souls who have now joined the great majority. The one was a churchman, a statesman, a gentleman of the highest culture, a man of the world, and even a man of fashion, without, however, the least taint of snobbishness, whose hospitable table was ever spread for friends of every degree and whose natural and simple dig-nity was beautiful to see. As for his beloved helpmeet-what words can describe her goodness, her tact, her judgment, her beauty of face and soul in tact, her judgment, her beauty of the harmonious setting of a luxurious and delightful home? This woman reckened her social duties among her chief responsibilities and discharged them, one and all, with the most minute care and conscientiousness. She certainly never belittled these natural results of her social position, and her influence was as far spread as it was beneficial. The world is the better for the lives of such as these, and it is a pity that the type is not more often developed. In England it is growing more rare as the standard of English social life becomes lower in tone, through the fin de siecle innovations which have obtained such ascendancy in London of

"Social climbers," although they may be regarded as a distinct species in our modern civiliza-tion, are subdivided into a number of different classes. First, there is Materfamilias, who hopes to see her sons and daughters enter the sacred inner circle, although she herself has never penetrated further than the outer courts. Such a one gains her end by association. Her children are sent to the most fashionable schools and colleges, although they are furnished with rather more than the average amount of pocket-money, she is too clever to allow them to be vulgarly ostentatious, and where they are encouraged to form friendships with children the position of whose parents is assured in society. In the summer, if she is able to afford it, she takes a house in some good neighborhood-a small and exclusive watering place is the best ground to work upon. There the advent of a newcomer is sure to attract a certain amount of recognition, and fairly nice people are apt to obtain a social foothold, particularly if they interest themselves at once in church and local affairs. Such a strategist never commits the blunder of taking her family to summer hotels, where they can never hope to obtain any individuality, and where they may be thrown with undesirable people. It is better that her own life should be somewhat dull than that her children should make questionable acquaintances. "Totu vient a point a ceux qui savent attendre," and soon or late the tactics of this good mother are rewarded, and her boys and girls who have grown up to be well-bred, well-educated young men and women take their position within the magie Another type of this aspiring sisterhood is the

pretty young married woman, who desires the good things of this world for her own especial individual delectation. With her it is no waiting race, for her youth and beauty will not score to her advantage for many years. If she is wise she will seek to gain women friends rather than those of the opposite sex, and it goes without saying that she dresses exquisitely and entertains with consummate skill. She is clever enough to see that well accredited foreigners are "good cards" if well played; and such a woman is apt to go on to Washington and to make the acquaintance of members of the Diplomatic Corps, and the upper strata of the floating population of the Capitol, which has a sort of easy exclusiveness of its own On her return to New-York her progress is com-paratively easy. She is known, she is admired, she has been discreet. Perhaps some ambassadress visits her, or some English person of dis tinction. Cards are left by the most exclusive people, whom she immediately invites to the most charming dinners, and Voila! the game is won.

Not so easy is it, however, for the aspiring

maiden, who feels that she, too, would like to be "smart" in the latest acceptation of the term and whose family not only have no aspirations but seem aggravatingly unconscious that they are in what she thinks is a second-rate set. Hopeless of carrying her "people" with her, she climbs rung after rung of the social ladder alone. She is a good companion, sympathetic when it is worth her while, a very good friend to those whose friendship she thinks it is to her advantage to cultivate or retain. She is an amusing talker. Her hostesses find her useful at their dinner parties, and she has the facility which is so desirable in making things "go off well." She is pleasant to look at, but has not enough beauty to cause rivalry. As she gains experience, she becomes more and more useful to her married friends; she is invaluable at house parties, her resources are infinite, she is always to the fore at yachting parties, at the races, at picnics, at jolly festivities of every description. She floats everywhere on the froth of society, and yet not one-quarter of the people with whom she is intimate know he family. She possesses an individuality all her own, she is popular, she is interesting, and the world does not ask or care for more.

"Vanitas vanitatum," saith the preachersurely this striving is not worth the candle! And yet with many the desire for social prominence is such an all-absorbing passion that it to them the chief aim and end of existence, and they would sacrifice anything for that, which, after all, is but the shadow of a substance.

One of the distinct advantages accorded to woman in these days is that the period of youth is greatly prolonged, and she may virtually be any age she likes to be-that is, at least, any age she looks and feels. Happily for her, the time when it was considered an evidence of vanity and bad taste to dress and act youthfully after she had passed an accepted Rubicon has gone by; a woman may follow her feelings in these particulars without exciting censure or ridicule, any latitude being allowable, always providing that she will keep up to a certain standard in youthful spirits and ap-It certainly seems unreasonable that when a woman is conscious of no decay, either mental or physical; when the joy of living is just as intense, and all pleasures are just as eagerly enjoyed, she should be considered old simply because she has passed her premiere jeunesse. Moreover, in her contest with the "insolent pride of youth," she has her incontestable innings, that more than offset the mere "beaute du diable" of the girl. With her experience and ripened intelligence she at the side, is fastened at the waist by a knot far outstrips her bread-and-butter rival, and it is of velvet, and trimmed with large velvet revers now universally conceded that a fascinating woman may be any age above thirty, but rarely, if ever, can lay claim to the title when she is less mature.

Next to neatly finished details," remarked the tinguishes amateur work from professional more than the pressing. Most people only press their goods when they consider that certain portions or seams require it, whereas the tailor holds his goose as of as much importance as his shears or needle, and shapes his garments with a sponge needle, and snapes his garments and hot iron—quite as much with the former as the latter. This is particularly applicable to cloth garments." Any one who is ambitious of having good work done in her house by her seamstress should have the proper appliances. A broad board made of hard wood, smoothly planed, is essential, and it should be covered with woollen cloth of a firm, smooth texture, similar to broadcloth. A tailor's goose and a "French iron," which is better for a certain class of work, should be kept as the exclusive property of the seamstress, and it without saying that they should always be in the highest state of cleanliness and polish. In seams it is better to use the flat end of ; an iron rather than the point, as the latter is apt to produce tiny wrinkles on either side of the seam. The greatest care should be taken to avoid such wrinkles, which are very apt to appear in the outside fabric, and if they are once pressed in it is almost impossible to wholly erase them. Some-times in pressing cloth the iron will leave a shiny mark. When this is the case take a wet cloth

NOTES ON FASHION.

WALKING DRESSES FROM PARIS.

It is agreed that the dress of woman was never more rich and beautiful than it is in Paris to-day. Magnificent silks, velvets, furs and embroideries give dignity to the feminine figure, while vaporous ball-gowns of gauze, silk-muslin and crepe in the loveliest of colors soften and veilgits outlines. Some of the most bewitching of these fairy-like gowns are finely pleated from top to foot. Dinnergowns are finely pleated from this season. They gave often taken from famous historical pictures.

The faille and armure skirt of a winter costume from Paris is trimmed with black marabout, as seen in the sketch. The corsage has the fashionable round basques and two large revers framing



the plastron. The triple pelerine and the big sleeves are trimmed with the black marabout. The prettiest street costumes are now all trimmed with fur in some shape. Many kinds of little basques are attached to the corsage. Stout women wear the flat, trim styles to diminish the apparent size of the hips, while the slender ones indulge in the gathered and undulating shapes, which lend them a grace-

ful fulness of outline. The corsage, differing from the skirt, is growing nore and more successful in Paris. The fact should be emphasized that the materials of this corsage must be very rich. With skirts of slik and of velvet are worn corsages of beautiful lace, ornamented with velvet and of gauze trimmed with embroider les of gold. A favorite fad of the great Paris dressmakers just now is to make a corsage of vel-vet in color to accompany a black skirt. Amethyst and old-rose velvets are used for this purpose. A mixture of colors is not now encouraged. The full sleeves, their caps or "jockeys," and the bertha must be of the same color as the corsage. The belt or girdle is generally of black satin to harmonize with the black skirt.

of which is stitched around the foot and trimmed with bouillonnes of velvet fastened by coquettish



fastened by little buckles. This corsage has round basques and revers descending under the straps and ornamented with bands of embroidery. The big velvet sleeves have the little straps to

match the waist,
While the long mantle, the redingete, and the jacket of cloth, ottoman silk or velvet are all worn in Paris, it must not be forgotten that the pelerine, or cape, remains in fashion for the less severe days of winter. It is to be the "vetement coquet." trimmed in the daintiest fashion, draped with any number of little collars, and worn over the voluminous sleeves and berthas

This pretty French home dress is of beige cashmere. The skirt closes at the side, under a band



of golden brown velvet. The corsage, closing also and a pelerine collar. The chemisette and its

Sleeves are to remain very bouffante. There is a tendency to prefer the sleeve cut in one piece. large at the top, draping itself naturally as it descends, and moulding itself closely to the lower

part of the arm and wrist.

The Alsatian bow, the Mercury toque and the big, twisted, broad-brimmed flat are all to the fore again in heavier materials. For bonnets, jet and white lace seem in high favor. Mephisto aigrettes, Prince of Wales feathers, Mercury wings, rosettes and pompons still hold their own. Feather flowers are also popular, and are exceedingly pretty. It is a South American idea improved upon by Pa-

THE SOFTEST CUSHION.

DOWN FROM THE MILKWEED PODS. For a number of years women have been making pompous and other useless and ugly "ornaments" from the beautiful milkweed pods without apparently realizing that there was a really useful purpose to which the lovely, downy things could be put. The present craze for the sofa pillow has inspired elever women to seek for all sorts of fill-ings. Balsam fir, with its refreshing and baimy odor of the woods: rose leaves and lavender, re-calling to mind the old-time linen cheat; natural camel's hair wool, the down of the goose, the elderdown, have all been in use for these pillows. Now, some wise woman has discovered that milk-weed down makes the coftest and most fairy-like pillow of all. A pillow twenty inches square will

which has been well wrung out, lay it over the place, and set a hot iron on it, lifting it immediately. Then give it a brush with a whisk-broom and the seeds pressed off with the fingers. The down should then be stripped from the pith-like core in the centre and slipped into a bag of musquito netting or of some open-meshed material in which it may be dried. The best time to collect the pods is when they are fully developed, but still green on the outside, because the down is likely to fly about and be unmanageable when the pod has begun to break. With care, every particle of the seed and core may be removed. If this is not done, the oily matter of the seed is apt to become disagreeable. In stripping half a barrel of milkweed pods, divide the down into five or six separate parcels, so that it may be more easily dried. Let the bags in which the down is put hang in a warm, dry place for at least two weeks, Then put them into a pillow of the softest silk or brocade. Any harsher material would be unsuitable for so soft a filling. A certain pet gray squirrel, who is a natural sybarite and the very best judge of luxury, always selects the milkweed pillow among all the pillows of a sofa as the most luxurious one for an afternoon siesta or for a seat on which to plume his long, beautiful tall, He makes a charming picture, moreover, in his silvery gray and snow-white coat on the pale, rose-colored background of the cushion. It is not too late in some parts of the country to gather the pods now, though the latter part of September is the right time in the vicinity of this city. When people once appreciate the luxury of this vegetable down, the despised milkweel may be cultivated, though it is now the bane of the farmer and one of the most troublesome weeds that cumber the pastures. The fields of Saratoga County and some other sections of the country have been positively denuded of milkweed pods this season by collect ors of the down. It is much cooler, less heating to the head than the down of feathers.

A FRENCH BONNET.

ROSES OF DIFFERENT SHADES. One of the most charming little French bonnets of the season is little more than a fascinating knot of black velvet set in roses of different shades



one of the most youthful of combinations. The string are of black velvet, the little birds of iridescent tints. It ought to be remembered, by the way, that there are very few shapes in small, close Here is a French walking-dress, the cloth-skirt hats, putting aside the toque form, that are not more becoming for the addition of strings.

CHOW-CHOW.

HOW TO MAKE SEVERAL KINES.

The chow-chow is a mixed pickle of English origin, in spite of its name, and it no doubt was suggested by the famous East India chutney, known as pickled mangoes. The chow-chow, however, is composed largely of our common garden vegeta-bles, highly spiced and seasoned with mustard, as well as vinegar. The best chow-chows have, like the East India chutneys, a certain proportion of sugar added to them. This serves somewhat to soften the otherwise flery effect of the seasoning, and is not sufficient to give a sweet taste to the

The recipes for chow-chow given below undoubtedly furnish wholesome appetizers when used in moderation. They serve to stimulate the digestion of meats and other substances which might prove to be too rich and heavy. Select a peck of firm green tomatoes, half a peck of ripe tomatoes, half a dozen onions, six green peppers, and two red ones (both of the buil-nosed variety), and also three medium-sized heads of ca gredients fine and mix them together. Sprinkle a pint of salt through the mixture. Put all in a coarse bag-one made of burlaps will do very wel for the purpose. Lay slats across a keg or over the mouth of a large washtub. Lay the bag agros these slats, put a plank over it, and place heavy weights on the plank. By this means the coarse rank juices of the vegetables are pressed out. Le the vegetables remain in press in a cool place for twenty-four hours. At the end of this time remove the vegetables from the bag into a large earthen bowl or stone poriet. And three pounds of brown sugar, or granulated, if pure brown sugar cannot be obtained. Add also half a cup of grated horse radish, a teaspoonful of white pepper, a table spoonful of ground mustard and one of mace, and an ounce each of celery seed and white mustard seed, and finally two gills of Dutch mustard. Mix all these ingredients thoroughly into the chow chow, using the hands. Cover the mixture with the best eider vinegar which you can obtain. It will keep well all winter in a stone pot in a cool cellar. Toward spring, if it seems to be growing stale, scald it up. It is not necessary to cook it at first This is the best rule for the familiar English

chopped chow-chow. A most delicious chow-chow may also be made of ripe cucumbers and white onions. Peel enough ripe cucumbers to make three quarts when chopped Do not remove the seeds. Peel and chop fine enough white onions to make three pints. Mix the two, and add about a cupful of fine salt. Put these in a bag and press them in the same way as the other chow-chow. When they have erained for twenty-four hours take them out and put them in a stone jar. Add two ounces of white mustard seed, two green peppers or one red of the bull-nose variety, chopped fine, one tablespoonful of black pepper, and enough good elder vinegar to cover the whole. Add also a handful of nastur-tiums and haif a dozen inch pieces of horse-radish root to the chow-chow after it is poured in the jar. This chow-chow does not keep so well as the other, because of the large proportion of the onlons. It should be kept scaled and used during the early part of the winter. In case any specks of mould should appear, remove them, drain off the vine gar, scald it up, and pour it back on the chow-

Another excellent chow-chow, which for distin tion only is known as "French chow-chow," is made of one quart of large green eucumbers, cu in small chunks, a quart of green tomatoes sliced and cut in bits, one large cauliflower divided into tiny flowerets, four large, green bull-nosed peppers cut in coarse bits, a quart of thny white button onions and a quart of tiny cucumbers, about an nch and a half in length. None of these ingredients are chopped fine. Those that are cut up at all are cut in coarse bits or small chunks. Make a weak brine of a gallon of cold water and a cup weak brine of a gallon of cold water and a cup of salt. Let the vegetables sook in this brine for twenty-four hours. Then put them into a porcelainined kettle with the brine, and let them come just to the boiling point. Drain out the pickles, throw away the brine, and wash out the porcelain-lined kettle. Into this kettle put a cup of sifted flour, a cup of sugar, six tablespoonfuls of ground mustard, and out tablespoonful of turmeric. The turmeric should be purchased from a trustworthy druggiet. Our from a grocer dealing in line family supplies. Mix all these dry ingredients together, and stir them to a paste with a plat of vinegar, and the more pints of vinegar, put the kettle over the fire, and let it come slowly to the boiling point, stirring it steadily all the time. When the mixture has become thick and granoth, ag it will after five minutes boiling, add the pickles, and remove the kettle at once from the fire. Put the chow-chow into earthen pickle-jars and cover it up. It is not necessary to seal it up. It is excellent the day after it is made, but it is better after keeping a month's time, and it will not deteriorate with age if it is kept in a cool place.

of one variety alone, or arranged so that the smaller plants are on the edge, the others sloping up to a comparatively high apex. For instance, in sorine, there would be late crocuses, then hyacinths, anemones, daffodils, and finally tulips, all is, the disappointments are as afty to one. Fifty plants are pulled up and throwa away where one is deemed worthy of giving it another year's trial, but their simultaneous flowering. Some Englishwomen have carried this style of gardening to a high degree of perfection, and their stiff, geometrical leds and neat walks recall the old-fashioned gardens and neat walks recall the order of lower will burst forth. As it is, the disappointments are as afty to one. Fifty plants are pulled up and throwa away where one is deemed worthy of giving it another year's trial. W. A. Manda, in speaking of this, said: "In 182 we had 2,600 seedilar plants; when they came into flower we plected a few hundred plants as worthy of trial for abother year. This is done the comparative in the plants are pulled up and throwa away where one is deemed worthy of giving it another year's trial. W. A. Manda, in speaking of this, said: "In 182 we had 2,600 seedilar plants; when they came in the disappointments are as afty to one. Fifty is, the disappointments are as afty to one. Fifty is, the disappointments are as afty to one. Fifty is, the disappointments are as afty to one. Fifty is, the disappointments are as afty to one. Fifty is, the disappointments are as afty to one. Fifty is, the disappointments are as afty to one. Fifty is, the disappointments are as afty to one. Fifty is, the disappointments are as afty to one. Fifty is, the disappointments are as afty to one. Fif

THE CHRYSANTHEMUM.

PROGRESS OF THE MOST POPULAR FLOWER.

The chrysanthemum is undoubtedly the flower of the fall, and those varieties that have to be grow in greenhouses last on long into the winter. Every florist's window is now ablaze with them, great balls of pure white, yellow of every color, from the palest htraw to the deepest old gold, purple and pink, rose and carmine; but no one has ever yet seen a blue chrysanthemum, though every flor-ist hopes year by year that one of his many thousand seedlings may blossom into that much-covet-ed flower.

The flower of course first came from China, its origin being probably one or two single-flowered species growing wild; but long before the flower was known at all in Europe the Chinese and Jap-anese florists had, by painstaking care, vastly improved on the wild stock, and had probably as fine, if not finer, flowers than can be found to-day



H. L. SUNDERBRUCH.

in any greenhouse either in America or Europe. In Japan it is and has been for centuries the Na-tional flower; it is used as a royal seal and the highest order in that kingdom is the Order of the

The introduction of the chrysanthemum into Europe dates back to the beginning of the last been introduced there from the Dutch East Indies. Captains of vessels from time to time brought new varieties. Little notice, however, was taken of this until about fifty years ago. The firs seedling raised in Europe was in 1827, and the first Chrysanthemum Show was held in Norwich, England, in 1829. The skippers of teaclippers brought new varieties both to this country and Europe, so that year by year people began to get educated up to admiring this beautiful flower, and, what was more, it began to find a recognized place in the conservatories of the rich, and It was not until 1846 that the first of the pompons, land by Robert Fortune, a collector of the Royal Horticultural Society, and the same man sent the first specimens of Japanese varieties as late as 1860. The interest in this flower is of much younger



in Philadelphia by the Philadelphia Horticultural Society. Since then the interest has grown rapilly and so great has become the demand for the plants and flowers that horticulturists have been encouraged to import many new varieties direct from Japan and also spent time and money in raising thousands of seedlings. To-day there are ,600 varieties in cultivation. Chrysanthemums are divided into five principal classes, the pompons dready described; the single, having always a yelow centre, the leaves being of any color; the anem ones, which are also single, but with a centre of the same color as the leaves; the Chinese, which have a regular globular form and evenly imbricated petals of medium width; and the Japanese, which include the majority of the large-flowered

One great point in chrysanthemums is that by far the greater number of varieties can be grown out of doors in the garden, and these varieties in-clude numbers of the large flowering plants. The plants should be put out in May, in good garden loam, to which, if heavy, a little sand should be added. After blossoming the plants must be taken up and kept indoors and given all the sun they can get. A glass house is, of course, best, but is by no means a necessity to success. There are, however, many of the hardlest species that can be left out all winter, and will sprout out vigorously as soon as spring arrives. The best way for the amateur who wants to have the chrysanthemums blossoming in pots about his rooms is to tak the plants he has put out in the garden about the end of August and place them in pots. For a few days these plants should be kept in the shade until the roots have recovered from the moving. In a short time they can be placed out in the sun and aken in at night. By this means the grower can have blossoming plants all through the autumn and even into early winter. The magnificent speciens that are seen at every show have spent all their lives in pots, starting from the smallest and gradually being promoted as they grow in size Each of these plants requires a great deal of attention, and, in fact, a man must give up his entire hibitor. Each chrysanthemum plant, if left to it self, will produce a large number of flowers, and owing to their number the flowers will be small To prevent this the gardener pinches off the firs bud that appears on the top of the stem. The plant will then send out two branches; on the end f each will soon develop a bad; these are again pinched off until there are fourteen or sixteen buds. These are allowed to develop, and all out-growths and side shocts are removed as soon as seen, so that all the strength of the free is con centrated in the branches bearing the buds; and there in the fall become the grand flowers that one sees in every florist's window. This pinching ought to be judiciously used on every chrysanthemum plant, not even forgetting those in the ground. The result always is that the flowers are greatly improved in shape and size.

All the choice flowers that are seen at a show and many others that remained at home in the greenhouses are, as soon as the show is over, placed in greenhouses whose windows are wide open. They are shorn of every petal, and then the work of propagation is left to the bees, swarm in to get their last supply of honey for the year. Plying from one shorn flower to another, A hint which our fair florists might take with other flower, leaves the foundation for a cross advantage from their English cousins is the culti- From these flowers the seed is carefully collected of what are called Dutch gardens. These and sown in February, and the thousands of young are stiff heds of low flowers, which are arranged so plants are taken care of until they blossom in that the whole group is one mans of bloom, either of one variety alone, or arranged so that the each bad expand with pleasurable excitement, won

of its first flowering. Out of these few hundred we may find a few score of sorts which will be really desirable and new, either in habit. growth, form of flower or beauty of color. Perhaps one may be so desirable and new, such an improvement on existing varieties, with some new color or new form, as to become famous." We give portraits of two of the new varieties which are to be exhibited at the coming flower show.

THE HELL OF SAGHALIN.

NORTH PACIFIC.

THE GOVERNMENT TO USE THE ISLAND AS PENAL COLONY IN THE FUTURE IN-STEAD OF SIBERIA-TERRORS OF

THE PLACE. A few months ago the political and diplomatic world of Europe was surprised by the an-nouncement from St. Petersburg that the deportation of prisoners to Siberia was to end next year. Numerous eulogiums in consequence were spoken and printed upon the Czar and his coun sellors, and the announcement was hailed as an evidence of a great reform movement in Russia. But the delight and satisfaction of those interested in human progress were premature. Siberia, it is Russias, but a land even more terrible to exiles is to take its place. The reasons for the change were made public a few days ago in the northern

recall the Island of Saghalin, or Tarakai. It lies in the Pacific Ocean, north of Japan, and forms the nost eastern possession of the White Czar. It is not entirely unknown to the "criminal" world of Russia, for it has been the home of exiles whose hopes of seeing their country practically ended when they landed on its shores. But it will soon be a name familiar to the world, as it is to become the home of the future exiles.

The change has been contemplated, it appears, for some time by the Russian Government. The completion of the great Asiatic line of railway through the immense province will open up a new country to trade, and Russian merchants already count upon gaining great wealth in that direction. The Government hopes to direct Russian emigration toward Siberia when the railroad is in operation, and develop a mighty Asiatic empire. As an aid to these plans the stain is to be taken from the name Siberia. Russian merchants and voluntary settlers in Siberia have convinced the Government, according to Russian papers, that this can only be done by ceasing to deport criminals and political exiles there, and establishing another penal colony. Saghalin in the future will be, therefore, the name with which the Russian police

The climate, according to authentic writers, is more severe than any part of Siberia. The island is known among Siberians as the "Hell of Saghalin"-an expression which says volumes in mouth of an expatriated Russian who knows the terrors of the far East. Up to the present only the criminals with the worst records have been sent to Saghalin. An anonymous writer in the "Odesskij Listock" recently gave a harrowing picture of the conditions on the island. From no place do so many try to escape-but few ever succeed. The runaways are known as "Brodjagan." Despite the accounts of terrible suffering and hardship brought back by unsuccessful fugitives, the Saghalin "Brodjagan" increase in num bers every year. The hardships of Siberian fugitives are described as mild in comparison. Surrounded on all sides by the ocean, with the nearest land hundreds of miles distant, escape from the place is almost impossible.

"But despite this," says the writer, "men are willing to risk quick death in the waves rather than the terrors of the island. As a rule, the Brodjagan try to escape in bands numbering from three to Those who try to make away in the summer, as a rule, take up their 'abode' in the Tajga, mer, as a rule, take up their about in the raise, an almost impenetrable forest. As long as the clothing and provisions last they are comparatively happy there despite their trials. But when the clothing is torn to shreds, when the provisions are gone and when hunger and the bites of poisonous sects have weakened the poor fugitives, they soon die. A few reach the coast, where most of them are recaptured and taken back to the places of torture and torment. Those who choose the win-ter for flight fare probably the worst of all. In December the channel is frozen, and this fact lures many to destruction. They travel only by night, concealing themselves in deep ice holes in the day time in a temperature which cannot be described. But words fall to picture the terror and misery and suffering of these fugitives.

Island is Sofie Bluehstein, known as 'the golden hand.' She is a criminal genius of the first order. Despite the fact that she has been in solitary confinement for years, she has been able to organize a band of criminals which has committed many atrocious murders. Although possessing the crim-inal instinct in a high degree, she is not free from the weaknesses of her sex. Her guards report that in some unknown way she succeeds in getting rouge with which she paints her cheeks. She also colors her eyebrows, curls her hair daily, and arranges her naturally homely garments attractively. When she consents to talk of her eventful life she never forgets the 'Shah of Persia, who cost her so much money.' When 'the golden hand' was still young and beautiful, and comparatively rich—the result of her unscrupulous life—she decided to steal the most beautiful diamonds of His Majesty, who was travelling through Russia toward Persia at the time. She followed him from place to place, occupying always a special car in the train, and endeavored in every way to get into conversation with the Shah. But her efforts were vain. She never got near to the Shah, and was obliged to return home after spending 10,000 rubles in pursuit of His Majesty's gems. She recalls the expense to this day, with sorrow." ranges her naturally homely garments attra

PRINCESS AND ORIENTAL.

TWO DEVOTED PRIENDS.

A pretty photograph of one of the children of Princess Beatrice of Great Britain (Princess Henry of Battenburg) has just been made. The Victoria Eugenie of Battenburg-named her grandmother and the ex-Empress of the French-is now six years old, has the plump sweetness of healthy childhood



grandchildren that they were beautiful. The little girl is held in the arms of her great friend and ally, Abdul Karim, the Queen's Indian secretary. tage not far from Princess Beatrice's house, and mun, who is always ready to play with them.

A FRENCH IRISHMAN.

NOTES ON MARSHAL MACMAHON, /

HIGH SPIRIT AND A SWEET NATURE-HIS LIFT IN ALGERIA-A GOOD HUSBAND AND FATHER.

The death of Marshal MacMahon has in no de-A NEW HOME FOR RUSSIAN EXILES IN THE gree damped the festal spirit which the visit of the Russian naval officers has called forth. It has only added another grand spectacle, which to them will be a new one. MacMahon was just and kind and could be generous, though he had an Irish capacity for harboring rancor against dis-honest persons who injured him. One might dehonest persons who injured him. One might de-pend both upon his love and his hatred. How-ever, as he was constantly sounding his conscience, he took pains not to let the latter feeling hurry, him into injustice, or blind his eyes to the truth. He had also, associated with the pride of race and situation, a humble spirit which led him to mis-trust himself, and made him prone to obey com-mands and circumstances rather than the promptmands and circumstances rather than the promptings of his own wishes. The Marshal was affectionate in his family relations, and truly the hus-band of one wife. His fidelity in this respect was also an Irish characteristic, and exposed him in the army to the irony of other officers of his standtrue, is to cease to be the penal colony of the ing. Another Irish quality was his capacity to go a long time without food and not feel the weaker for it. He was always a plain liver, and, when he had urgent military or other work to get through, preferred to a set meal a biscuit

> He was in 1858 in a minority of one in the Imperial Senate, of which he was a member, against a law which gave the Emperor power to transport suspects to Cayenne untried. The division over, he was universally shunned by his fellow-Senators, The late Duc de Broglie, who was a man of a good deal of backbone, called on MacMahon to congratulate him on the great ...oral courage evinced in his vote. MacMahon said. "I felt called on by my conscience to speak and vote as I did. Whenever I disregard a call of conscience I do not dare to embrace my children." This saying gives the keynote of the Marshal's character and career. Honor in France is a conventional virtue born of social requirements, and distinct from honesty and duty. MacMahon never admitted the distinction. He maintained that if one was careful to do one's duty under all circumstances one's honor would

> liver-exciting ones. Toward his children he was

all sweetness. He was severe on himself not so

much to give them a good example as, when they were young, to be in harmony with their in-

The moral complexion of MacMahon, like his physiognomy and physique, was not French but Irish. He had the high spirit and the "spunk" of an Irish gentleman, the indifference, after a certain point, for money which one so often sees in Ireland. His de-testation of indecency and of mean stinginess was very Irish and not French. He had Irish Catholic piety, but was far from being a Clerical, and his never having taken his politics from Rome is one of the reasons why the King of Italy showed such deep sympathy for him after he retired to private MacMahon, as Governor-General of Algeria, fought hard against the late Pope, the Emperor and Empress Eugenie and Cardinal Lavigerie for the consciences and parental rights of the Arabs to be respected. He never forgave the Cardinal his attempts to proselytize Arab children against the wish of their parents and the Marshal's orders, and spoke of him to the last as an intriguer who wanted to become Primate of all Africa and make a large fortune by getting grants of land, getting African catechumens to work them, and sending round in France the begging-bag to collect money for his farms and neophytes.

Lavigerie went to France to complain. The Emperor and Empress were already jealous of MacMahon, and did not forget his vote. He was ordered to let the Cardinal alone. At once He was ordered to let the Cardinal alone. At once he offered his resignation. As they thought at the Tuileries it was better to keep so illustrious, brave and independent-minded a soldier in Algeria than to have him in France his resignation was refused. compromise was then agreed to. Lavigerie might kidnap young negroes, but was not to meddle with

MacMahon kept up splendid state as Governor-General of Algeria. There was no simpler man in his home life, and his indifference to show and luxury was remarkable. But when he filled any great public situation he instinctively went in for magnificence in his dinners, balls, general surroundings and equipages, spending every cent of his salary and his and his wife's private incomes. He even went in debt at the Elysee, and must have ended inherited £30,000 from an Irish relative, two grandmothers were Irish women. The Marshal was deemed the first figure at the coronation of the late Emperor William as King of Prùssia, at Koenigsberg. His equipage eclipsed every other. Nobody had a better eye for the points of a carriage or a saddle horse, and he looked sharply to see that his grooms and stable men did their duty. His humility did not prevent him taking a high view of himself as the chief of the Government when he was at the Elysee. Persons of royal birth seemed wanting in presence beside him there. His private life was unaffected and that of a high

earted Christian soldier and gentleman. marshal of France, he was considered to be in active service, but practically was not. Having been head of the State he would accept no paid office however high, and accordingly, when General Fald-herbe died, declined the Grand Chancellorship of the Legion of Honor. MacMahon looked after old soldiers, paid visits to illustrious friends, and Archduke Albert among others, in Austria and Italy, and passed his summers and autumns at a small country house of his wife, la Foret near Montargis, where he died. His servants venerated and loved him. The English thoroughbreds in his stable also him. He was a keen sportsman and unerring shot to the end. The death illness was brought on by a drenching he got when out shooting. He generally shot in the British style, and hated the continental "battue" which he thought wholesale butchery, demanding no fine quality on the sports-man's side, and not affording healthy exercise.

HOW ESQUIMAUX USE TOBACCO.

From The Washington Star. Perhaps there is nothing more peculiar about the Esquimmux of Joint Barrow than their methods of using tobacco, which, of course, they procure from the whites. They know good from bad tobacco. When they get hold of a few plugs of commissary tobacco

they get hold of a few plugs of commissary tobacce from a vessel of the United States Navy they show a marked appreciation of it. The habit of chewing the weed seems to be universal. Men, women and even unweated children keep a quid, aften of enormous size, constantly in the month. The juice is not spit out, but swallowed with the saliva, without producing any symptoms of nausea.

These people, for the sake of making their tobacco po further, cut it un very line and mix it with finely chopped wood, in the proportion of about two parts of tobacco to one of wood. Willow twigs are commonly used for this purpose, possibly because they have a slightly aromatic flavor. The mode of smoking the weed thus prepared is very edd. The smoker, after clearing out the bowl of his pipe with a little picker or bone, plucks from his decrekin clothing in some conspicuous place a small wad of hair. This he rams down to the bottom of the bowl, the purpose of it being to prevent the fine tobacco from getting into the stem and clogging it up. The pipe is then filled with tobacco, of which it only holds a very small quantity. The tobacco is then ignited and all of it is smoked out in two or three strong whiffs. The smoke is very deeply inhaled and is allowed to pass out slowly from the mouth and nestrils.

This method of amoking would be found exceedingly trying by any white man. In fact it usually brings lears to the eyes of the Esquimaux, often producing giddiness and almost always a violent fit of congling. A native will sometimes be almost prostrated from the effects of a single pipeful. These people carry their fondness for tobacco so far that they will actually eat the foul, only refuse from the bottom of the bowl, the smallest portion of which would produce nausea in a civilized person. This habit has been likewise observed in Morthern siberia. They also eat the tobacco asceptions for the sake of the potnsh they contain.

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